

Applicant: STEHOUWER et al.
Application No.: Unassigned
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B. Amendments to the Claims:

Please amend the claims as follows:

Claim 1. (currently amended): Gelatine free dairy dessert comprising less than 10% w/w fat and an unsaturated emulsifier, wherein characterised in that the unsaturated emulsifier comprises a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids and is present in an amount of 0,2-2,5 % w/w and the emulsifier, based on the total weight content thereof..

Claim 2. (currently amended): Dessert according to claim 1, comprising 0,6-2,5 w/w%, ~~preferably 0,8-2,5 w/w% and more preferably 1,0-2,0 w/w%~~ unsaturated emulsifier.

Claim 3. (currently amended): Dessert according to claim 1 ~~or 2~~, wherein the emulsifier, based on the total weight content of emulsifier, comprises 50-100 w/w%, ~~preferably 50-95 w/w%~~ unsaturated monoglycerides.

Claim 4. (currently amended): Dessert according to claim 1 any of the preceding claims, comprising 0-10 w/w% milk- and/or soy protein, preferably wherein the milk protein[,]most preferably chosen from is selected from the group consisting of casein and caseinate.

Claim 5. (currently amended): Dessert according to claim 1 any of the preceding claims, wherein the dessert comprises 0-15 w/w% carbohydrate, preferably chosen from wherein the carbohydrate is selected from the group[,] consisting of glucose, glucose solids, sucrose, fructose, maltodextrins, lactose, starch, modified starch, artificial starch or a combination of two or more thereof.

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Claim 6. (currently amended): Dessert according to claim 1 any of the preceding claims, wherein the dessert comprises a hydrocolloid[[],] ~~preferably in the range of 0-10 w/w%~~.

Claim 7. (original): Dessert according to claim 6, wherein the hydrocolloid is chosen from the group, consisting of galactomannans, carrageenan, carboxymethylcellulose, starch, modified starch or a combination of 2 or more thereof.

Claim 8. (currently amended): Dessert according to claim 1 any of the preceding claims, wherein the dessert is an aerated dessert.

Claim 9. (currently amended): Composition for use as a gelatin replacer[[],] ~~in particular~~ in dairy desserts, comprising 4-100 w/w% unsaturated emulsifier, comprising a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids, 1-30 w/w% spray drying aid and 3-90 w/w% filling agent.

Claim 10. (currently amended): Composition according to claim 9, wherein the composition comprises:

20-70 w/w%, ~~preferably 30-50 w/w%[[],]~~ unsaturated emulsifier,
2-10 w/w%, ~~preferably 4-8 w/w% milk- or soy protein[[],]~~ ~~preferably milk protein, most preferably comprising caseinate, and~~
20-78 w/w%, ~~preferably 42-66 w/w%~~ carbohydrates.

Claim 11. (currently amended): Composition according to claim 9 or 10, further comprising:

0-50 w/w%, ~~preferably 0-25 w/w%~~ hydrocolloids, wherein the hydrocolloids are selected from the group consisting of chosen from carrageenan, guar gum, carboxymethyl cellulose, modified starches, pectin and alginate,

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~~0-50 w/w%, preferably 0-25 w/w% fat, wherein the fat is selected from the group consisting of chosen from milk fat, butter fat and vegetable fat, and~~

~~0-40 w/w%, preferably 5-20 w/w% additional emulsifier[[],] preferably comprising saturated emulsifier.~~

Claim 12. (currently amended): Composition according to ~~claim 9 any of the claims 9-11~~, the composition being spray dried.

Claim 13. (currently amended): Method for the preparation of ~~a~~ the composition according to ~~any of the claims 9-12~~ for use as a gelatin replacer in dairy desserts, comprising the steps of:

a) preparing a liquid fat phase comprising the unsaturated emulsifier and optionally the fat,

b) preparing a water phase comprising the filling agent,

the spray drying aid being comprised in liquid or fat phase or both,

c) combining the fat phase of a) and the water phase b), and, optionally,

d) homogenising the mixture of c), and/or, optionally,

e) spray drying the homogenate of d),

wherein the composition comprises 4-100 w/w% unsaturated emulsifier, comprising a mixture of mono- and diglyceride glycerol esters of unsaturated fatty acids, 1-30 w/w% spray drying aid and 3-90 w/w% filling agent.

Claim 14. (new): Dessert according to claim 1, comprising 0,8-2,5 w/w% unsaturated emulsifier.

Claim 15. (new): Dessert according to claim 1, comprising 1,0-2,0 w/w% unsaturated emulsifier.

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Claim 16. (new): Dessert according to claim 1, wherein the emulsifier, based on the total weight content of emulsifier, comprises 50-95 w/w% unsaturated monoglycerides.

Claim 17. (new): Dessert according to claim 1, wherein the dessert comprises a hydrocolloid, wherein the hydrocolloid is present in the range of 0-10 w/w%.

Claim 18. (new): Composition according to claim 9, wherein the composition comprises:
30-50 w/w%, unsaturated emulsifier,
4-8 w/w% milk- or soy protein, and
42-66 w/w% carbohydrates.

Claim 19. (new): Composition according to claim 9, further comprising:
0-25 w/w% hydrocolloids, wherein the hydrocolloids are selected from the group consisting of carrageenan, guar gum, carboxymethyl cellulose, modified starches, pectin and alginate,
0-25 w/w% fat, wherein the fat is selected from the group consisting of chosen from milk fat, butter fat and vegetable fat, and
5-20 w/w% additional emulsifier.

Claim 20. (new): Composition according to claim 10, wherein milk protein comprises caseinate.

Claim 21. (new): Composition according to claim 18, wherein milk protein comprises caseinate.